

DOCKET NO. SUD-002-USA-P

**IN THE CLAIMS:**

Kindly cancel claims 2, 4 and 6, and amend claims 1, 3 and 6-7 as follows:

1. (Currently Amended) A method of producing sparkling low aleeholie alcohol content beverage sake comprising the steps of:

saccharifying and fermenting steamed rice and malted rice (koji) in the presence of ~~multiple~~ one or more acids to produce low alcohol content unrefined sake (moromi);

filtering a part of said low aleeholie alcohol content unrefined sake (moromi) with a coarse mesh filter, or centrifuging the same, so as to separate turbid liquid filtrate having fermentation activity containing yeast contained therein from a first clear liquid filtrate;

further separating the a second clear liquid filtrate from the turbid liquid filtrate having fermentation activity containing yeast the other part of the above unrefined sake (moromi) by compressed filtration of said turbid liquid filtrate; and

blending the above turbid liquid filtrate and the above first and second clear liquid filtrates obtained in the above two steps, to produce a fermentation liquid, in a sealed vessel and airtightly sealed within the vessel a closed system; and

fermenting the fermentation liquid.

2. (Currently Amended) The method of producing sparkling low aleeholie-beverage alcohol content sake according to claim 1, wherein ~~after the sealing in the vessel,~~ the fermentation is terminated when inner gas pressure in the sealed vessel produced by fermentation reaches 2 - 5 kg/cm<sup>2</sup>.

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3. (Currently Amended) ~~The method of producing sparkling low alcoholic~~ alcohol content beverage sake according to claim 2, wherein ~~after the sealing in the vessel,~~ pasteurization is conducted when the fermentation liquid in said sealed vessel having reaches an alcoholic ~~concentration~~ content of 4 – 6% vol./vol., Japanese sake scaling of between -70 and -90, and an acidity of 3 – 4 pH.

4. (Currently Amended) The method of producing sparkling low ~~aleoholic~~ alcoholic beverage alcohol content sake according to claim 1, wherein said fermentation liquid is filtered within the closed system and the clear filtrate is sealed within the vessel when the said turbid liquid and the said clear liquid are blended and fermented in the sealed tank, and the fermented liquid in the said sealed tank reaches alcoholic concentration 4 – 6%, Japanese sake scaling between -70 and -90, and acidity 3-4 and inner gas pressure in the said sealed tank at 2 – 5 kg/cm<sup>2</sup>.

5. (Currently Amended) The method of producing sparkling low ~~aleoholic~~ alcoholic beverage alcohol content sake according to claim 4, wherein carbon dioxide is added into the said clear filtrate, when is then bottled.

6. (Withdrawn, Currently Amended) A sparkling low ~~aleoholic~~ alcoholic alcohol content beverage sake in the sealed vessel comprising having inner gas pressure of vessel 2 – 5 kg/cm<sup>2</sup>, alcohol concentration 4 – 6%, Japanese sake scaling between -70 and -90, acidity 3 – 4 and absorbancy at 660 nm between 0 and 2.0.

7. (Withdrawn, Currently Amended) The sparkling low ~~aleoholic~~ alcoholic alcohol content beverage sake according to claim 6, wherein the absorbancy at 660 nm is in the range between 0 and 0.01.

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Kindly add new claims 8-12 as follows:

8. (New) The method of producing sparkling low alcohol content sake according to claim 1, wherein the turbid unrefined sake (moromi) and the first and second clear liquid titrates are blended in a blend ratio of from 1:10 to 1:30.

9. (New) The method of producing sparkling low alcohol content sake according to claim 1, wherein fermentation is carried out for 5 days to 2 weeks.

10. (New) The method of producing sparkling low alcohol content sake according to claim 1, wherein fermentation is carried out at a temperature of from 6°C to 10°C.

11. (New) The method of producing sparkling low alcohol content sake according to claim 1, wherein fermentation is carried out for 2 weeks at 10°C.

12. (New) The method of producing sparkling low alcohol content sake according to claim 1, wherein the saccharifying and fermenting of steamed rice and malted rice (koji) is carried out in the presence of lactic acid.